

SET MENU

STARTERS

MELONE E GAMBERETTI

Prawns & melon

SARDINE AL PESTO ROSSO

Deep fried sardines off the bone served with red pesto on a bed of rocket

FEGATINI DI POLLO

Chicken liver sautéed in garlic, white wine and bacon and served on a bed of rocket salad

INSALATA D'ANATRA

Thin sliced breast of duck served on a bed of rocket salad accompanied with a dressing of orange olive oil and vintage balsamic vinegar

ZUPPA DI VERDURA

Traditional Italian home-made vegetable soup

CRESPOLINE RICOTTA E SPINACI

Baked pancakes filled with ricotta cheese and spinach

PAGLIA E FIENO

Thin noodles pasta cooked with fresh tuna, white wine, cherry tomatoes, Garlic and touch of fresh chilli

MAIN COURSES

AGNELLO AL VINO ROSSO E ROSMARINO

Rack of lamb served with red wine and rosemary sauce

POLLO PARMIGIANA

Breast of chicken with aubergine, mozzarella and tomato sauce

SCALOPPINE CON CARCIOFI E POMODORI SECCHI

Escalope of veal served with grilled artichokes and sundried tomatoes

SALMONE AL CARTOCCIO

Steak of salmon served with garlic white wine and rosemary sauce

SOGLIOLA AL VINO BIANCO E FUNGHI

Lemon sole served with white wine mushrooms and creamy sauce

FEGATO

Calves liver served with butter and sage or plain grilled

MEDAGLIONI DI MAIALE

Medallions of pork served with onions mustard and cream sauce

DESSERT

A Choice from the sweet trolley

LUNCH £16.95

DINNER £25.50 including half bottle of wine